

MORTON & BASSETT SPICES®

Jalapeño Cornbread



- 1 cup all purpose flour
- 1 cup yellow cornmeal
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon Morton & Bassett Smoked Paprika
- 2 teaspoons Morton & Bassett Mixed Peppercorns with Allspice
- 2 eggs, at room temperature
- ¼ cup maple syrup
- 1 tablespoon honey
- ½ cup plain yogurt
- ½ cup milk
- ¼ cup melted butter
- 2 jalapeños, thinly sliced and seeds removed
- 1 tablespoon honey

Preheat the oven to 450°F. Combine all purpose flour, cornmeal, baking powder, ½ teaspoon salt, M&B Smoked Paprika, and M&B Mixed Peppercorns with Allspice together in a mixing bowl. In a separate bowl, add eggs, maple syrup, honey, yogurt, and milk. Mix together. Add the dry ingredients into the wet and mix together. Add jalapeño slices, reserving some to top the cornbread with, and mix. Pour the batter into a parchment lined baking dish. Top the batter with reserved jalapeño slices before setting in the oven. Bake for 17-20 minutes, until batter has baked through. Let cool slightly before removing from the dish. Top with a drizzle of honey, ½ teaspoon salt, and M&B Mixed Peppercorns with Allspice.

Servings: 6 | Time: 35 minutes



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